

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently amended) A method for forming a gelatinous film having a peeling property relative to a base, comprising the steps of: applying cooking oil onto a surface of a base; and bringing a surface of the cooking oil applied onto the surface of the base into contact with a flame, wherein said gelatinous film is formed only from cooking oil.

2. (Canceled)

3. (Currently amended) A method for forming a film according to claim 1 ~~[[2]]~~, wherein said cooking oil is oil and fat containing unsaturated fatty acid.

4. (Original) A method for forming a film according to claim 3, wherein said unsaturated fatty acid is linoleic acid or linolenic acid.

5. (Canceled)

6. (Currently amended) A film formed by the method for forming a film according to claim 1.  
~~bringing oil applied onto a surface of a base into contact with a flame, said film having a peeling property relative to the base.~~

7. (Canceled)

8. (Currently amended) A film according to claim 6 ~~[[7]]~~, wherein said cooking oil is oil and fat containing unsaturated fatty acid.

9. (Original) A film according to claim 8, wherein said unsaturated fatty acid is linoleic acid or linolenic acid.

10. (Canceled)

11. (New) A method for preventing an object to be treated from sticking to a base due to the base contacting the object, comprising the steps of: applying cooking oil onto a surface of a base; and then bringing a surface of the cooking oil applied onto the base into contact with a flame.

12. (New) The method for forming a film according to claim 1, wherein the flame has a temperature of 1,000 °C or above.